

DOCKET NO.: 217788US0CONT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

IN RE APPLICATION OF: : GROUP ART UNIT:
SHIN KOIKE ET AL :
SERIAL NO.: NEW APPLICATION : EXAMINER:
FILED: HEREWITH :
FOR: OIL COMPOSITION :

PRELIMINARY AMENDMENT

ASSISTANT COMMISSIONER FOR PATENTS
WASHINGTON, D.C. 20231

SIR:

Prior to examination on the merits, please amend this application as follows.

IN THE SPECIFICATION

Page 1, at the top of the page, delete

"DESCRIPTION"

and insert therefor:

--TITLE OF THE INVENTION--

Line 5, delete

"TECHNICAL FIELD"

and insert therefor:

--BACKGROUND OF THE INVENTION

Field of the Invention--.

Line 16, delete

"BACKGROUND ART"

and insert therefor:

--Description of the Background--

Page 3, line 15, delete

"DISCLOSURE OF THE INVENTION"

Page 4, line 14, delete

"BEST MODE FOR CARRYING OUT THE INVENTION"

IN THE CLAIMS

Please cancel Claims 1-5 without prejudice and insert therefor the following new claims:

6. (New) An oil composition, comprising about 0.1 to 59.8% by weight of a triglyceride, about 40 to 99.7% by weight of a diglyceride, about 0.1 to 10% by weight of a monoglyceride, and at most about 5% by weight of a free fatty acid, wherein a content of ω 3 unsaturated acyl groups having at least 20 carbon atoms and monoenoic acyl groups in acyl groups consisting the diglyceride are about 15 to 89.5% by weight and about 10 to 84.5% by weight, respectively.

7. (New) The oil composition of Claim 6, which further comprises 0.1 to 10% by weight of a glyceride polymer.

8. (New) The oil composition of Claim 6, wherein a content of ω 6 unsaturated acyl groups in acyl groups consisting the diglyceride is 0.5 to 75% by weight.

9. (New) The oil composition of Claim 6, wherein the triglyceride comprises 8 to 24

carbon atoms in acyl groups consisting the triglyceride.

10. (New) The oil composition of Claim 9, wherein the triglyceride comprises 16 to 22 carbon atoms in acyl groups consisting the triglyceride.

11. (New) The oil composition of Claim 6, wherein said triglyceride contains at least 55% of unsaturated acyl groups based upon all acyl groups present.

12. (New) The oil composition of Claim 11, wherein said triglyceride contains at least 70% of unsaturated acyl groups based upon all acyl groups present.

13. (New) The oil composition of Claim 12, wherein said triglyceride contains at least 90% of unsaturated acyl groups based upon all acyl groups present.

14. (New) The oil composition of Claim 6, wherein said triglyceride is obtained from a vegetable oil, animal oil, fractionated oil or random transesterified oil thereof.

15. (New) The oil composition of Claim 6, wherein said acyl groups comprising the diglyceride comprises said ω 3 unsaturated acyl groups in an amount of 20 to 70% by weight, and said monoenoic acyl groups in an amount of 12 to 45%.

16. (New) The oil composition of Claim 15, wherein said acyl groups comprising the diglyceride comprise said ω 3 unsaturated acyl groups in an amount of 25 to 65% by weight, and said monoenoic acyl groups in an amount of 12 to 35%.

17. (New) The oil composition of Claim 16, wherein said acyl groups comprising the diglyceride comprise said ω 3 unsaturated acyl groups in an amount of 50 to 65% by weight, and said monoenoic acyl groups in an amount of 14 to 25%.

18. (New) The oil composition of Claim 6, wherein said ω 3 unsaturated acyl groups having at least 20 carbon atoms comprise eicosapentaenoyl or docosahexaenoyl groups.

19. (New) The oil composition of Claim 6, wherein said monoenoic acyl groups

comprise hexadecamonoenoyl, octadecamonoenoyl, eicosamonoenoyl or docosamonoenoyl groups.

20. (New) The oil composition of Claim 8, wherein said $\omega 6$ unsaturated acyl groups comprise linoleyl, γ -linolonyl or archidonyl groups.

21. (New) The oil composition of Claim 8, wherein said $\omega 6$ unsaturated acyl groups are present in an amount of 0.5 to 50%.

22. (New) The oil composition of Claim 21, wherein said $\omega 6$ unsaturated acyl groups are present in an amount of 1 to 25%.

23. (New) The oil composition of Claim 22, wherein said $\omega 6$ unsaturated acyl groups are present in an amount of 1 to 15%.

24. (New) The oil composition of Claim 6, wherein said monoglyceride is present in an amount of 0.1 to 5%.

25. (New) The oil composition of Claim 6, wherein said free fatty acids are present in an amount of at most 2%.

26. (New) An oral medicinal composition which comprises the oil composition of Claim 6, and a carrier.

27. (New) A food, comprising the oil composition of Claim 6, and a food.

28. (New) The food of Claim 27, which is a salad dressing.

29. (New) The food of Claim 27, which is a mayonnaise.

30. (New) The food of Claim 27, which is a cream.

31. (New) The food of Claim 27, which is a baked food.

32. (New) The food of Claim 27, which is a chocolate.

33. (New) The food of Claim 27, which is a potato chip.

34. (New) The oil composition of Claim 6, which is produced by a process comprising the steps of fractionating triglycerides, diglycerides, monoglycerides, glyceride polymers and free fatty acids obtained by transesterification of an oil containing $\omega 3$ unsaturated acyl groups, and monoenoic acyl groups, and mixing these fractionation products with one another.

35. The oil composition of Claim 6, which is produced by a process comprising the steps of transesterifying a mixture of fish oil and glycerol in the presence of an alkali catalyst, fractionating a resulting product therefrom and mixing resultant fractionation products with one another.

36. (New) A method of making an edible oil composition, which comprises the steps of:

- a) transesterifying an edible oil with glycerol in the presence of an alkali catalyst;
- b) fractionating a resulting product therefrom; and
- c) mixing fractionation products therefrom with one another, to prepare said edible oil composition.

37. (New) The method of Claim 36, wherein said edible oil in step a) is fish oil.

38. (New) The method of Claim 36, wherein said edible oil in step a) is a DHA-containing oil.

39. (New) The method of Claim 38, which further comprises after step a) but before step b), subjecting said resulting product of step a) to:

- 1) molecular distillation;
- 2) treatment with citric acid;

3) decolorizing with activated carbon;

4) washing with water; and

5) deodorizing

40. (New) A method of inhibiting platelet-aggregation in a mammal, which comprises administering an effective amount of the oil composition of Claim 6, to a mammal in need thereof.

41. (New) The method of Claim 40, wherein said mammal is a human.

42. (New) The method of reducing mammalian body fat, which comprises administering an effective amount of the oil composition of Claim 6, to a mammal in need thereof.

43. (New) The method of Claim 42, wherein said mammal is a human.

44. (New) A method of reducing body mass index (BMI) in a mammal, which comprises administering an effective amount of the oil composition of Claim 6, to a mammal in need thereof.

45. (New) The method of Claim 44, wherein said mammal is a human.

46. (New) The method of claim 41, wherein said oil composition is in a form of a soft capsule.

47. (New) The method of Claim 43, wherein said oil composition is in a form of a soft capsule.

48. (New) The method of Claim 45, wherein said oil composition is in a form of a soft capsule.

49. (New) A salad dressing comprising:

a) wine vinegar;

- b) the oil composition of Claim 5; and
- c) said oil.

50. (New) The said dressing of Claim 49, further comprising salt, pepper and mustard.

REMARKS

Claims 1-6 have been canceled. New Claims 7-50 have been added and are now active in this case.

All of the above amendments are supported by the claims and disclosure as originally filed. No new matter has been added.

Accordingly, it is believed that this application is now in condition for examination on the merits.

Favorable consideration is earnestly solicited.

Respectfully submitted,

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IN THE CLAIMS

Claims 1-6 (Canceled).

Claims 7-50 (New).